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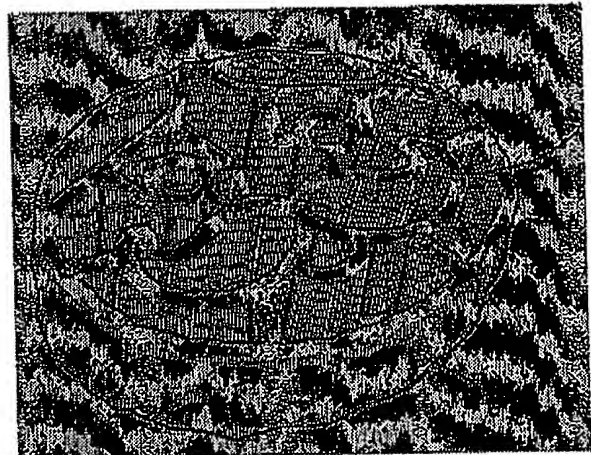
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A process for making a shaped snack product having a light, crispy, crunchy texture. The process comprises the steps of extruding a dough mixture comprising a source of starch based flour, pregelled modified starch and emulsifier blend selected from the group consisting of diacetyl tartaric acid monoglyceride, mono- and diglyceride, polyglycerol esters and mixtures thereof, water, shortening or oil, and leavening, and then frying the snack piece.



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